

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POOLS	*	0	No
DEVELOPING A TOOL TO COLLECT SAMPLES FROM THE DEEPEST PARTS OF THE POOLS WOULD HELP ENSURE A MORE ACCURATE READING DURING TESTING.				
FACILITIES ARE DEVELOPING A TOOL FOR SUCH.				
2	INTEGRATED PEST MANAGEMENT	40	1	No
A SET SCHEDULE FOR PERIODIC MONITORING INSPECTIONS WAS NOT PROVIDED.				
A WEEKLY INSPECTION SCHEDULE HAS BEEN IMPLEMENTED. SHIP'S STAFF WILL CONDUCT THE INSPECTION.				
3	INTEGRATED PEST MANAGEMENT	40	1	No
THE IPM PLAN DID NOT INCLUDE A ACTIVE LOG FOR PEST SIGHTINGS FOR THE OPERATIONAL AREAS OF THE VESSEL AND TRAINING FOR CREW MEMBERS IN CHARGE OF LOG COMPLETION.				
AN ACTIVE LOG IS KEPT FOR THE ENTIRE SHIP. HOWEVER THIS WILL BE BROKEN DOWN INTO THE VARIOUS DEPARTMENTS OF THE SHIP. FACILITIES WILL MONITOR THE LOG.				
4	INTEGRATED PEST MANAGEMENT	40	1	No
THE IPM PLAN DID NOT INCLUDE PASSIVE SURVEILLANCE PROCEDURES SUCH AS GLUE TRAPS AND OTHER MONITORING TOOLS.				
TRAPS ARE POSITIONED AND SET BY PEST CONTRACTOR, ECOLAB THEY WILL ADVISE THE TYPE AND PLACEMENT OF THE MONITORING TOOLS AND A LOG WILL BE KEPT AND MONITORED BY SHIP'S STAFF.				
5	WINDJAMMER	26	3	Yes
THE MEAT SLICER WAS STORED AS CLEAN, BUT HAD FOOD SOIL ON IT.				
CORRECTED DURING INSPECTION				
6	WINDJAMMER	22	0	No
THE TEMPERATURE MEASURING DEVICES ON THE WAREWASHER WERE FILLED WITH CONDENSATION ON THE INSIDE MAKING READING THE TEMPERATURE ON THE GAUGES IMPOSSIBLE.				
NEW GAUGES HAVE BEEN ORDERED				
7	MAIN GALLEY - DECK 5 - DISHWASHING	22	0	No
TEMPERATURE AND PRESSURE GAUGES ON DISHWASHING AND GLASSWASHING MACHINES WERE OUT OF CALIBRATION OR NOT FUNCTIONING. DATA PLATES DID NOT INCLUDE MAXIMUM CONVEYOR SPEED.				
NEW GAUGES HAVE BEEN ORDERED. MANUFACTURER WILL BE CONTACTED RE DATA PLATES.				
8	MAIN GALLEY - DECK 5 - DISHWASHING	26	3	Yes
FOOD SOIL WAS NOTED ON UTENSILS STORED IN THE CLEAN STORAGE AREA.				
CORRECTED DURING INSPECTION				
9	MAIN GALLEY - DECK 5 - BEVERAGE STATION	08	1	No
BACKFLOW PREVENTER ON THE WATER SUPPLY LINE TO THE SOFT DRINK CARBONATOR WAS LEAKING FROM THE VENT HOLES.				
BACKFLOW PREVENTERS WILL BE CHANGED				
10	MAIN GALLEY - DECK 5 - POTWASHING	20	2	No
PLASTIC COATING ON SERVING PLATTER WAS ABRAIDED.				
SERVING PLATTER DISCARDED				
11	MAIN GALLEY - DECK 5 - POTWASHING	08	1	No
BACKFLOW PREVENTERS ON BOTH PRE-WASH HOSES WERE LEAKING FROM AIR VENT HOLES. [AIR GAP CREATED BY HOSE RETRACTOR SYSTEM IS SUFFICIENT THAT A REPLACEMENT BACKFLOW PREVENTER MAY NOT BE NEEDED.]				
BACKFLOW PREVENTERS WILL STILL BE CHANGED.				

12	MAIN GALLEY - DECK 5 - HOT GALLEY	21	1	No
SEAMS, LOOSE SEALANT WERE NOTED ON NON-FOOD CONTACT SURFACES SUCH AS THE STEAMER OVENS. SEALANT RENEWED				
13	MAIN GALLEY - DECK 5 - BAKERY	21	1	No
RUST WAS NOTED ON MANY OF THE DOOR HINGES ON THE FOOD TROLLEYS. HINGES WILL BE REPLACED.				
14	MAIN GALLEY - DECK 5 - BAKERY	26	3	Yes
LARGE MIXING BOWL HAD FOOD RESIDUE IN IT AFTER CLEANING. CORRECTED DURING INSPECTION				
15	MAIN GALLEY - DECK 5 - BUFFET PANTRY	20	2	No
PANS OF SLICED TURKEY AND HAM AND LOAF OF CORNED BEEF WERE FOUND AT 47° - 51°F IN ROLL-IN DOUBLE-DOOR COOLER. FOOD HAD BEEN RECENTLY REMOVED FROM THE UNITS WHILE THEY WERE BEING CLEANED. [FOOD PLACED IMMEDIATELY IN THE BLAST CHILLER TO LOWER TEMPERATURE TO SAFE LEVELS.] CORRECTED DURING INSPECTION				
16	MAIN GALLEY - DECK 5 - BUFFET PANTRY	20	2	No
CHOPPER BOWL WAS HEAVILY SCORED. A NEW BOWL HAS BEEN ORDERED.				

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17	MAIN GALLEY - DECK 5 - ROOM SERV. PANTRY	08	1	No	BACKFLOW PREVENTER ON HOT WATER DISPENSER WAS LEAKING FROM AIR RELIEF HOLES. <b>BACKFLOW PREVENTERS WILL BE CHANGED.</b>
18	PRODUCTION GALLEY - DECK 4 - KETTLES	21	1	No	FLOOR STAND WAS NOT PROVIDED FOR KETTLE DRAINING INTO PAN. FOOD WORKER HAVING TO HOLD BUFFET PAN CLOSE TO THE DECK FOR RECEIVING FOOD. <b>THE FLOOR STAND IS NOW BEING USED.</b>
19	PRODUCTION GALLEY - DECK 4 - HOT GALLEY	21	1	No	REACH-IN COOLER DOOR HAD COMPLETELY BROKEN OFF ITS HINGES AND UNIT WAS STILL BEING USED. <b>DOOR REPAIRED AND REPLACED</b>
20	PRODUCTION GALLEY - DECK 4 - HOT GALLEY	21	1	No	NON-FOOD CONTACT SURFACES SUCH AS SIDE OF COOKING EQUIPMENT HAD GAPS AND SEAMS AND WERE DIFFICULT TO CLEAN. <b>GAPS SEALED.</b>
21	OFFICERS MESS	16	0	Yes	TIME WAS REPORTED TO BE USED FOR DISPLAY ITEMS. PLAN WAS NOT AVAILABLE AT THIS LOCATION (HOWEVER IT WAS AVAILABLE ON WINDJAMMER BUFFET). CHART DID NOT SHOW STARTING TEMPERATURE OF MELONS ON DISPLAY. <b>CORRECTED DURING INSPECTION. CORRECT PROCEDURES ARE NOW BEING FOLLOVED.</b>
22	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.  PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV  USE EMAIL MESSAGE SUBJECT LINE: ENCHANTMENT OF THE SEAS - CAS - 05-05-2002 .

